



Virginia Green Hotels & Lodging Facilities



Hilton Garden Inn Chesapeake/Suffolk Suffolk, VA



Virginia Green is the Commonwealth of Virginia's campaign to promote environmentally-friendly practices in all aspects of Virginia's tourism industry. **Virginia Green** has established "core activities" specific to each sector of tourism, and these practices are considered the required minimum for participation in the program. However, **Virginia Green** encourages its participants to reduce their environmental impacts in all aspects of their operations, and this profile provides a full list of all their "green" activities. These are the activities that guests / customers can expect to find when they visit this facility.

Hilton Garden Inn Chesapeake/Suffolk

The Hilton Garden Inn Chesapeake Suffolk features 135 guest rooms, over 4000 square feet of meeting space and the American Grill Restaurant. Located in the Harbour View area of Suffolk, we a quick drive to Chesapeake, Portsmouth, Norfolk and just across the bridge from Hampton and Newport News.

The Hilton Garden Inn brand supports reducing our environmental impact and focuses on how we can stay true to our Garden roots.

We Educate our customers on our environmental practices as well as purchase locally grown and supplied foods as often as possible.

Virginia Green Activities

This facility pledges that they:

Offer optional linen service

- Have signage in each guest room explaining the linen reuse procedures
- Train housekeeping staff on our process for optional linen service
- Minimize the use of bleach and chlorinated chemicals

Recycle

- Have in place clearly marked recycling bins or provide convenient drop-off locations for guests to recycle:

- Glass Bottles
- Plastic Bottles
- Aluminum cans
- Newspaper
- Office paper

Other items recycled by the facility:

- Printer/ copy machine toner cartridges
- Cardboard
- Fluorescent lamps
- Batteries
- Electronics equipment such as computers, etc.

Reduce solid waste

- Track overall solid waste costs
- Recycle fryer grease
- Have an effective food inventory control system to minimize waste
- Use disposable foodservice items that are made from recycled content
- Use cloth napkins
- Use water pitchers to minimize the use of single-use bottles
- Use bulk soap dispensers in public restrooms
- Purchase recycled-content paper-towels and toilet paper
- Reuse scrap paper for notes
- Reuse or donate shipping and packing supplies (peanuts, bubble wrap, etc.)
- Use refillable pens and toner cartridges
- Purchase recycled paper with a high-percentage recycled content
- Re-use paint thinners
- Properly recycle and/or dispose of thinners and solvents
- Perform preventative maintenance on all appliances, HVAC systems, plumbing, and vehicles
- Minimize use of pesticides and herbicides in landscaping

Use water efficiently

- Track overall water usage and wastewater costs
- Have installed low flow faucets and showerheads (use less than 2.5 gallons per minute)
- Have installed low flow toilets (use 1.6 gallons per flush or less)
- Have landscaping that utilizes native species
- Have minimized our lawn area
- Use a nutrient management plan that minimizes the use of fertilizers

Conserve energy

- Track overall energy bills
- Have had an energy audit to identify efficiency opportunities within the past 12 months

- Calculate the environmental impacts of the facility's energy usage by using a pollution calculator
- Use ENERGY STAR's Benchmarking Tools for the Hospitality Industry
- Have individual thermostats for each room; ensure they are correctly adjusted
- Have installed ENERGY STAR-rated windows and doors
- Regularly perform preventative maintenance on HVAC system
- Use natural lighting (i.e., open draperies and raise shades whenever adequate light from windows is available)
- Use occupancy sensors to turn on/off lights
- Have adopted a policy/practice to turn off lights in unoccupied rooms
- Have adopted a policy/practice to minimize the use of lighting during night cleaning
- Use ENERGY STAR qualified appliances (commercial kitchens, heating and cooling, consumer electronics)
- Use ENERGY STAR qualified office equipment (computers, monitors, copiers, printers, etc.)
- Earned the ENERGY STAR label for our building

Offer a green events package

- Include the availability of "green meetings/conferences" in marketing packages (see the factsheet on Environmentally-Responsible Conferences & Events)



For more information on **Hilton Garden Inn Chesapeake/Suffolk**, see www.chesapeakesuffolk.hgi.com or contact Amy Zablan at Amy.Zablan@Hilton.com or 757-484-9001.

For more information on the Virginia Green program, see www.deq.state.va.us/Programs/PollutionPrevention/VirginiaGreen.aspx.



Virginia Green is a partnership supported by the Virginia Department of Environmental Quality, the Virginia Hospitality & Tourism Association, and the Virginia Tourism Corporation.



